

METRIC

A-A-20297C

December 20, 2019

SUPERSEDING

A-A-20297B

November 16, 2010

COMMERCIAL ITEM DESCRIPTION

SOUP, NOODLE, RAMEN, INSTANT

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).

1. SCOPE. This CID covers instant ramen noodle soup, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, other interested parties, and as a component of operational rations. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Type(s), style(s), flavor(s), and class(es) of instant ramen noodle soup required (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

2.2 Purchasers *may specify* the following:

- Food Defense (Sec. 10.1) and Manufacturer's Quality Assurance (Sec. 10.2). Purchaser may specify one of the following combinations: Sec. 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The instant ramen noodle soup must conform to the following list which must be specified in the solicitation, contract, or purchase order.

¹ USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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Types, styles, flavors, and classes.²

Type I - Fried noodle

Type II - Noodles dehydrated by methods other than frying (i.e. baked, freeze-dried, air dried, microwaved)

Style A - Cup/bowl

Style B - Pouch

Flavor 1 - Beef

Flavor 2 - Chicken

Flavor 3 - Pork

Flavor 4 - Shrimp

Flavor 5 - Oriental

Flavor 6 - Creamy chicken

Flavor 7 - Chicken mushroom

Flavor 8 - Picante beef

Flavor 9 - Chicken vegetable

Flavor 10 - Picante chicken

Flavor 11 - Lime shrimp

Flavor 12 - Chili

Flavor 13 - Chicken tortilla

Flavor 14 - Hot and spicy shrimp

Flavor 15 - Seafood

Flavor 16 - Teriyaki chicken

Flavor 17 - Teriyaki beef

Flavor 18 - Other (*as specified by the purchaser*)

Class a - Regular

Class b - Reduced sodium (21 Code of Federal Regulation (CFR) §101.61) (Applicable to Flavors 1 and 2 only)

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products must meet the requirements of the:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- Manufacturer's/distributor's product assurance (Sec. 8).
- Regulatory requirements (Sec. 9).

² Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 11).

5. PROCESSING GUIDELINES.

5.1 Processing. The instant ramen noodle soup must be processed in accordance with *Current Good Manufacturing Practice* (CGMP) (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility.

5.2 Food defense. The instant ramen noodle soup must be processed and transported in accordance with *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121). This document identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food defense preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and post-production finished product.

6. SALIENT CHARACTERISTICS.

6.1 Labeling. All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR §101.4(a)) unless exempted by 21 CFR §101.100. The ramen noodles must comply with Federal Food and Drug Administration (FDA) Compliance Policy Guide (CPG) Sec. 505.400, Chow Mein Noodles, Chinese Noodles and Other Oriental Noodles; Labeling.³

6.2 Dehydrated product. The dehydrated instant ramen noodle soup must contain ramen noodles, dehydrated vegetables (Style A), and soup base appropriate for the particular flavor of soup.

6.2.1 Ramen noodles. The ramen noodles must contain enriched wheat flour, durum semolina flour and/or whole wheat flour. The ramen noodles may also contain vegetable or palm oil, salt, seasonings, sodium phosphates, potato starch, gums, or other ingredients.

6.2.2 Dehydrated vegetables. The instant ramen noodle soup may contain onions, corn, carrots, garlic, peas, red or green bell peppers, parsley, and/or other vegetables.

³ <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/cpg-sec-505400-chow-mein-noodles-chinese-noodles-and-other-oriental-noodles-labeling>

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6.2.3 Soup base. The soup base must be free flowing and of a color typical of the flavor.

6.2.4 Style A, Cup/bowl. The dry noodles, by weight, must compose at least 82 percent of the contents of the cup or bowl. The instant ramen noodle soup may contain textured soy protein, textured soy flavor, freeze-dried shrimp, dehydrated surimi, or dehydrated meats (beef, pork, chicken). The dehydrated ingredients must compose at least 2 percent by weight of the contents of the cup or bowl.

6.2.5 Style B, Pouch. The dry noodles, by weight, must compose at least 90 percent of the contents of the pouch.

6.2.6 Additional processing ingredients. When used, all additional ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a minimum, meet the specifications for quality set by the U.S. Pharmacopeia (USP)-National Formulary quality. The additional ingredients must be approved food additives (21 CFR Part 170) or meet Generally Recognized as Safe (GRAS) requirements (21 CFR Parts 182 and 184) for those particular uses by FDA.

6.3 Reconstituted product. The dehydrated soup must fully rehydrate according to the package directions. The dehydrated product must fully rehydrate within 3 to 5 minutes. The reconstituted soup must consist of lightly colored, slightly curly noodles in a clear to semi-opaque broth. The broth must be free from lumps and undissolved particles (other than spices). Vegetables in Style A, Cup/bowl instant ramen noodle soup must be bright in color. If present in Style A, Cup/bowl the textured soy protein or textured soy flour must be small meat-like pieces with an appearance appropriate to the flavor specified.

6.3.1 Flavor and odor. The reconstituted instant ramen noodle soup must have no foreign flavors and odors such as, but not limited to: burnt, scorched, stale, sour, or rancid. The ramen noodle soup must have a flavor and odor typical to that specified. Flavor 5, Oriental must possess a mild soy flavor.

6.3.2 Texture. The reconstituted ramen noodles must be soft and elastic but not mushy. The vegetables must be fully rehydrated and must have a characteristic, slightly soft, tender texture. If present, the textured soy protein or textured soy flour must have a tender meat-like texture.

6.4 Foreign material. All ingredients must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, extraneous plant material, dirt, plastic, insects, insect pieces, or rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract or purchase order, the following analytical requirements for the instant ramen noodle soup must conform to those in Table I:

TABLE I. Analytical requirements

Test	Type	Class	Requirement
Moisture	I	---	Not greater than (NGT) 8.0 percent
Moisture	II	---	NGT 14.5 percent
Fat	I	---	NGT 23.0 percent
Fat	II	---	NGT 3.0 percent
Sodium	---	a	NGT 2,100 milligrams (mg) per 100 grams (g) (3.5 ounces (oz))
Sodium	---	b	Does not exceed the limits specified in 21 CFR §101.61

7.2 Analytical verification. Purchaser must specify manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

7.3 USDA verification procedures. When USDA certification (Sec. 10.4) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

7.3.1 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples of packages randomly selected from the lot. The number of subsamples must be based on USDA inspection service sampling procedures and plans (7 CFR §52.38). The contents of each will be used to create a composite sample that will be used in the analytical testing.

7.3.2 Analytical testing and reporting. When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) or as specified in Table II. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

TABLE II. Analytical testing and reporting

Test	Method	Reported as
Moisture	926.07	Nearest 0.1 percent
Fat	925.12, 991.36	Nearest 0.1 percent
Sodium	985.35, 2011.14, or 2011.19	Nearest mg per 100 g

8. MANUFACTURER’S/DISTRIBUTOR’S PRODUCT ASSURANCE. The manufacturer/distributor must certify that the instant ramen noodle soup provided meets the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same instant ramen noodle soup offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

9. REGULATORY REQUIREMENTS. The delivered instant ramen noodle soup must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the instant ramen noodle soup in the commercial marketplace. Delivered instant ramen noodle soup must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the instant ramen noodle soup, the instant ramen noodle soup must comply with the allergen labeling requirements of the FD&C Act. Major allergens identified in the FD&C Act include: wheat, fish, milk, soy, tree nuts, eggs, peanuts, and Crustacean shellfish or those in effect on the date of the solicitation, contract, or purchase order.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.3, or 10.4. Purchaser may specify one of the following combinations: 10.1.1 with 10.2.1, or 10.1.2 with 10.2.2.*

10.1 Food defense. When required in the solicitation, contract, or purchase order, a Food Defense Systems Survey (FDSS) must be conducted by USDA, Agricultural Marketing Service (AMS), Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division. Food defense requirements include a documented and operational food defense plan that provides for the security of a plant’s production processes and includes the storage and transportation of pre-production raw materials and other ingredients and post-production finished product. The plan must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

10.1.1 FDSS. When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, SCP, SCI Division. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. An AMS FDSS verifies the participating company's adherence to *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

10.1.2 Food defense section of the Plant Systems Audit (PSA). When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, SCP, SCI Division auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. The food defense section of the PSA verifies the participating company's adherence to *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

10.2 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer will be required to provide evidence, by certificate that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid or no later than 10 business days from the date of the awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

10.2.1 Plant survey. A plant survey conducted by USDA, AMS, or other survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. The plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility.

10.2.2 PSA. A PSA conducted by USDA, AMS, or other audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. The PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order as applicable to the production facility, and verifies that the manufacturer has in place an internal quality assurance program.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the instant ramen noodle soup delivered meets or exceeds the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the*

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purchaser) that the instant ramen noodle soup meets the analytical requirements specified in Sec. 7 of this CID.

10.4 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS, SCP, SCI Division inspectors, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the instant ramen noodle soup in accordance with SCI Division procedures, which include selecting random samples of the instant ramen noodle soup, evaluating the samples for conformance with the salient characteristics and analytical requirements of this CID and other contractual requirements, and documenting the findings on official SCI Division score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI Division inspectors will examine the instant ramen noodle soup for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

11. PACKAGING. Preservation, packaging, packing, labeling, and case marking must be commercial unless otherwise specified in the solicitation, contract, or purchase order.

12. USDA INSPECTION NOTES. When Sec. 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of instant ramen noodle soup and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, SCI Division inspection personnel must select samples and submit them to the USDA, AMS, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 11 or *as specified in the solicitation, contract, or purchase order*).

13. REFERENCE NOTES.

13.1 USDA services.

13.1.1 USDA certification. For USDA certification: **Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone 800-811-2373, fax (202) 720-0393, or via E-mail: SCIinspectionoperations@usda.gov.**

13.1.2 USDA FDSS, plant survey, and PSA. For a USDA FDSS, plant survey, and PSA contact the **Chief, Auditing Services Branch, SCI Division, SCP, AMS, USDA, Room 0711 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (866) 230-9168, or via E-mail: SCAudits@usda.gov.**

13.1.3 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: KerryR.Smith@usda.gov.**

13.2 Sources of documents.

13.2.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077.** Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: <http://www.usp.org>.**

13.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, the National Organic Program are contained in 7 CFR Part 205, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 979050, St. Louis, MO 63197-9000. Credit card (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800. These documents may also be obtained free of charge on the Internet at: <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.**

Copies of the CPG Sec. 505.400 may be obtained from: **Dockets Management Staff (HFA-305), FDA, 5630 Fishers Lane, Rm. 106, Rockville, MD 20852, telephone 1-888-INFO-FDA (1-888-463-6332) or on the Internet at: <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/cpg-sec-505400-chow-mein-noodles-chinese-noodles-and-other-oriental-noodles-labeling>.**

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Copies of this CID and the U. S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, D.C. 20250-0240**, via E-mail: CIDS@usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf>.

Copies of this CID are also available online at: **ASSIST Online** (<https://assist.dla.mil>) or **ASSIST Quick Search** (<https://quicksearch.dla.mil>).

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092** or via E-mail: dscpsubswb@dlamail.mil.

MILITARY INTERESTS:

Custodians

Army - GL
 Navy - SA
 Air Force - 35
 DLA - SS

Review Activities

Army - MD, QM
 Navy - MC

CIVIL AGENCY COORDINATING ACTIVITY:

DOJ - BOP
 HHS - FDA
 USDA - SCP
 VA - OSS

PREPARING ACTIVITY:

DLA - SS
 (Project No. 8935-2019-001)

NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <https://assist.dla.mil>.

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